



CHARDONNAY 2021

YAKIMA VALLEY - OLSEN VINEYARD

BLEND

100% Chardonnay

APPELLATION

Yakima Valley

VINEYARD

Olsen Vineyard

CLONES

80% Wente Clone
20% 809 Musque Clone

WINE ANALYSIS

5.63 grams/L Total Acidity
3.52 pH
13.6% Alcohol

OAK PROGRAM

Fermented in 38% neutral French oak, 20% second use French oak, 19% concrete, 18% stainless steel, 5% Egg

TECHNIQUES

Gently whole cluster pressed. 100% native ferments. Stirred daily during primary fermentation, weekly during malolactic fermentation. Aged on lees 10 months.

PRODUCTION

5,900 bottles

RETAIL PRICE

\$32

UPC

856589001200

CURRENT & PAST SCORES

2020 - 92 Points, *Vinous*
2019 - 91 Points, *James Suckling*
2018 - 92 Points, *Wine Enthusiast*
2018 - 91 Points, *James Suckling*
2018 - 90 Points, *Wine Advocate*

WINEMAKER'S NOTES *This classic Washington State Chardonnay hails from Olsen Vineyard, one of the state's premier vineyards. This is a high elevation, cool site that sits at an elevation of 1,110 feet - 1,350 feet. It was picked at perfect ripeness preserving its beautiful fruit flavors, racy acidity and natural balance. This is an amazing food wine that should be the star of setting your imagination on fire with pairing possibilities.*

